

This listing of claims will replace all prior versions, and listing of claims in the application:

Listing of claims:

Claim 1 (original) Flour based food product comprising a thermostable α -amylase and in-situ modified starch.

5 Claim 2 (currently amended) Flour based food product according to claim 1 wherein the flour based food product is selected from the group consisting of a wafer, a biscuit ~~or~~ and a cracker.

10 Claim 3 (currently amended) Flour based food product according to claim 2 wherein the wafer is selected from the group consisting of a flat wafer, a sugar wafer, ~~or~~ and a three dimension shaped wafer.

Claim 4 (currently amended) Flour based food product according to ~~one of claims claim 1 to 3~~ wherein the α -amylase is present in an amount of 3 to 2500 units per gram of ~~the~~ a final dough or batter, ~~preferably 10 to 1000 units per gram of batter.~~

15 Claim 5 (currently amended) Flour based food product ~~Wafer~~ according to ~~one of claims claim 1 to 4~~ also comprising at least one of a proteinases and/or xylanases.

Claim 6 (currently amended) Flour based food product according to ~~one of claims claim 1 to 5~~ comprising at least one component selected from the group consisting of gassing agents and/or gas generating microorganisms.

20 Claim 7 (currently amended) Flour based food product according to ~~one of claims claim 1 to 6~~ wherein the molecular weight of starch has been reduced ~~or soluble dextrins have been~~ produced.

Claim 8 (currently amended) Flour based food product according to ~~one of claims claim 1 to 7~~ wherein the α -amylase is of an origin selected from the group consisting of bacterial, fungal ~~or~~ and plants origin.

Claim 9 (original) Process for making flour based food product comprising the steps of making a batter or a dough by mixing at least flour, water and a thermostable α -amylase and baking it on at least one hot surface.

5 Claim 10 (original) Process according to claim 9, wherein the alpha-amylase does not pre-treat the batter or the dough.

Claim 11 (currently amended) Process according to claim 9 ~~or claim 10~~, wherein the flour based food product is a wafer.

10 Claim 12 (currently amended) Process according to ~~one of claims claim 9 to 11~~ wherein the flour based food product batter or dough further comprises at least one component selected from the group consisting of protease and/or at least one xylanase.

Claim 13 (currently amended) Process according to ~~one of one of claims claim 9 to 12~~ wherein the batter or dough comprises at least one component selected from the group consisting of gassing agents and/or gas generating microorganisms.

15 Claim 14 (currently amended) Use of thermostable α -amylase to manipulate textural attributes of flour based food products selected from the group consisting of wafers, biscuits and crackers, wherein the alpha-amylase does not pre-treat the flour-based food product.

Claim 15 (original) Use of a thermostable α -amylase according to claim 14 together with at least a gassing agent.

20 Claim 16 (currently amended) Method for modifying starch in a wafer comprising the steps of modifying the starch without increasing batter viscosity.

Claim 17 (original) Method according to claim 16 wherein the batter is not sticking to the baking plates.

Claim 18 (currently amended) Method according to claim 16 ~~or claim 17~~ wherein the batter is treated with thermostable α -amylase.

Claim 19 (new) Flour based food product according to claim 1 wherein the α -amylase is present in an amount of 10 to 1000 units per gram of batter.

Claim 20 (new) Flour based food product according to claim 1 wherein soluble dextrins have been produced.